



# THE PENINSULA

RESTAURANT AND GARDENS

## - WEDDING BUFFET MENU -

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# FOR YOUR SPECIAL DAY !

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OUR OFFER INCLUDES THE BELOW SERVICES:

VENUE

WELCOME DRINK AREA

CEREMONY AREA

PARKING SERVICES

BRIDAL ROOM

GENERATORS

BACKUP GENERATORS

TOILETS FOR WELCOME DRINK & DINNER AREA

OUR STANDARD CHAIRS, TABLES & CUTLERY SET

1 BOTTLE OF CHAMPAGNE FOR THE BRIDE AND GROOM

OUR FRIENDLY WAITERS

## WELCOME DRINK

ASSORTED VEGETABLES: CUCUMBER, CARROT

PREMIUM NUTS: CASHEW, PISTACHIO

LIVE COOKING BITES: FRESH MOZZARELLA WITH CHERRY TOMATO, BRESAOLA, BRIE

CANAPÉS: SMOKED SALMON & PHILADELPHIA CREAM CHEESE,  
OLIVE PASTE, GOAT CHEESE WITH DRIED TOMATO, PARMA & MELON

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## SALADS AND ANTIPASTI

INSALATA DELLA CASA

RUCCOLA SALAD WITH MUSHROOM & WALNUT

CRUNCHY ICEBERG SALAD

ASIAN QUINOA SALAD

SPINACH, BRIE AND WALNUT SALAD

ZUCCHINI AND EGGPLANT SALAD COVERED WITH POMEGRANATE

COLORFUL SEAFOOD PASTA SALAD

WHITE & GREEN ASPARAGUS SALAD

GRILLED VEGETABLE ASSORTMENT

FRESH MUSHROOM STUFFED WITH PARMESAN CHEESE

STUFFED ZUCCHINI

TOMATO & MOZZARELLA SKEWERS WITH PESTO

SELECTION OF DELI PLATTER DECORATED WITH FIGS: PARMA, SPACK, BRESAOLA, SALSICCIA

SELECTION OF CHEESE PLATTER DECORATED WITH GRAPES & WALNUTS

FRESHLY BAKED BREAD BASKET

## DRESSING OF YOUR CHOICE

• BALSAMIC VINEGAR • ROQUEFORT; LEMON • LEMON & OLIVE OIL  
• CORIANDER & GARLIC • DIJON VINAIGRETTE

## **ORIENTAL CORNER**

TABBOULEH

HOMMOS

MTABBAL BATENJAN

VINE LEAVES

KEBBE KRAS

CRUNCHY CHEESE ROLLS

SPINACH FATAYER

SAMBOUSIK

## **STUFFED LAMB WITH NUTS**

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### **LIVE STATION**

SHAWARMA LAHMEH

BEEF CARPACCIO STATION SERVED WITH GARNISHES

CHICKEN FAJITA

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### **LIVE PASTA STATION**

ASSORTED ITALIAN PASTA: PENNE, TAGLIATELLE;  
WITH ASSORTED SAUCE: POMODORO OR PORCINI

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### **GRILL STATION**

MARINATED GRILLED CHICKEN

JUMBO SHRIMPS

SALMON FILLET

BABY VEAL

SERVED WITH SAUTEED MUSHROOMS, MASHED POTATO, MASHED CARROTS, POTATO DUMPLINGS.

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## SWEET ENDINGS

ECLAIR

TIRAMISU

CHOCOLATE MOUSSE

CARAMEL CAKE

FROZEN CHEESECAKE

PROFITEROLE

“CRÈME BRULÉE”

PANNA COTTA

SEASONAL FRUITS

STRAWBERRY TART

MANGO TART

FRUITS TART

“MILLE-FEUILLE”

STRAWBERRY CHOUX

APPLE CRUMB PIE

CRÊPE STATION

ICE CREAM STATION

“PAIN PERDU” STATION

KNAFEH STATION (ITALIAN MOZZARELLA)

PINEAPPLE CARPACCIO WITH STRAWBERRY SAUCE























# PRICES

USD 79 PER PERSON, OPEN PREMIUM BAR (BLACK, CHIVAS)

USD 73 PER PERSON, OPEN REGULAR BAR

USD 70 SOFT DRINKS

CHAMPAGNE “MOËT & CHANDON” WILL BE AT USD 170 PER BOTTLE

VIN MOUSSEUX WILL BE AT USD 40 PER BOTTLE

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## ADDITIONAL COST FOR

DJ, DANCE FLOOR, SOUND & LIGHTING

FROM 100 TO 150 PAX 1500\$

150 PAX & ABOVE 2500\$

DECORATION

VALET PARKING SERVICES

A MINIMUM OF 140 GUESTS IS REQUIRED FOR BUFFET  
A MINIMUM NUMBER OF 200 GUESTS IS REQUIRED ON SATURDAYS





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## THANK YOU

FOR HAVING CONSIDERED “ THE PENINSULA RESTAURANT & GARDENS ” AS THE  
VENUE FOR YOUR SPECIAL EVENT, AND WE WOULD LIKE TO ASSURE YOU ONCE  
MORE THAT WE WILL DO OUR UTMOST TO MAKE IT A SUCCESS.



04 / 540 240  
[www.thepeninsula.com.lb](http://www.thepeninsula.com.lb)





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# MENU A

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## SALMONI NORVEGESE AFFUMICATO CON ASPARAGI FRESCHI

SAUMON FUMÉ NORVÉGIEN, ASPERGES FRAIS, MESCLUN  
SMOKED SALMON FILLET, FRESH ASPARAGUS, BUNCH OF SALAD

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## GNOCCHI GAMBARETTI SALSA ROSA

PÂTE À BASE DE POMME DE TERRE, CREVETTE, BASILIC, CRÈME, SAUCE TOMATE, PARMESAN  
POTATO PASTA, SHRIMPS, BASIL, CREAM, TOMATO SAUCE, PARMESAN

## SORBET CITRON - LEMON SORBET

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## FILLETTO AI PORCINI

FILET DE BOEUF, SAUCE BLANCHE AUX CÈPES, PURÉE DE POMME DE TERRE, LÉGUMES  
BEEF FILLET, WHITE WILD MUSHROOM SAUCE, POTATO AND VEGETABLES

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## CHEESECAKE GLACE

CHEESECAKE FAIT MAISON ET SA SAUCE CARAMEL  
HOME MADE CHEESECAKE SERVED WITH CARAMEL SAUCE

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CANAPÉS: SMOKED SALMON & PHILADELPHIA CREAM CHEESE,  
OLIVE PASTE, GOAT CHEESE WITH DRIED TOMATO, PARMA & MELON

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## INSALATA DI GAMBERETTI CON MOZZARELLA

CREVETTE, VACCA, TOMATE SÉCHÉE, AVOCAT, ROCCA, MESCLUN, SAUCE CITRON  
SHRIMPS, MOZZARELLA, DRIED TOMATO, AVOCADO, ROCCA, GREEN SALAD, LEMON SAUCE

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## GNOCCHI AI QUATTRO FORMAGGI

PÂTE À BASE DE POMME DE TERRE, CRÈME, EMMENTAL, MOZZARELLA, GORGONZOLA, PARMESAN  
POTATO PASTA, CHEESE, EMMENTAL, MOZZARELLA, GORGONZOLA, CREAM, PARMESAN

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## SORBET CITRON - LEMON SORBET

## SALMONE ALLA GRIGLIA

SAUMON GRILLÉ, SAUCE BEURRE BLANC, CHAMPIGNON GRILLÉ, ÉPIS DE MAÏS, BROCOLI, SAUCE PISTOU  
GRILLED SALMON, WHITE BUTTER SAUCE, BOILED POTATO, BABY CORN, PESTO SAUCE

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## CHEESECAKE GLACE

CHEESECAKE FAIT MAISON ET SA SAUCE CARAMEL  
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